DAWN RECIPES

COOKIE "DREAM HOUSE"

Every about-to-be-married couple has visions of owning their own Dream House. Here's a house "cake" that you can make to set the theme for a shower or party to honor the bride and groom.

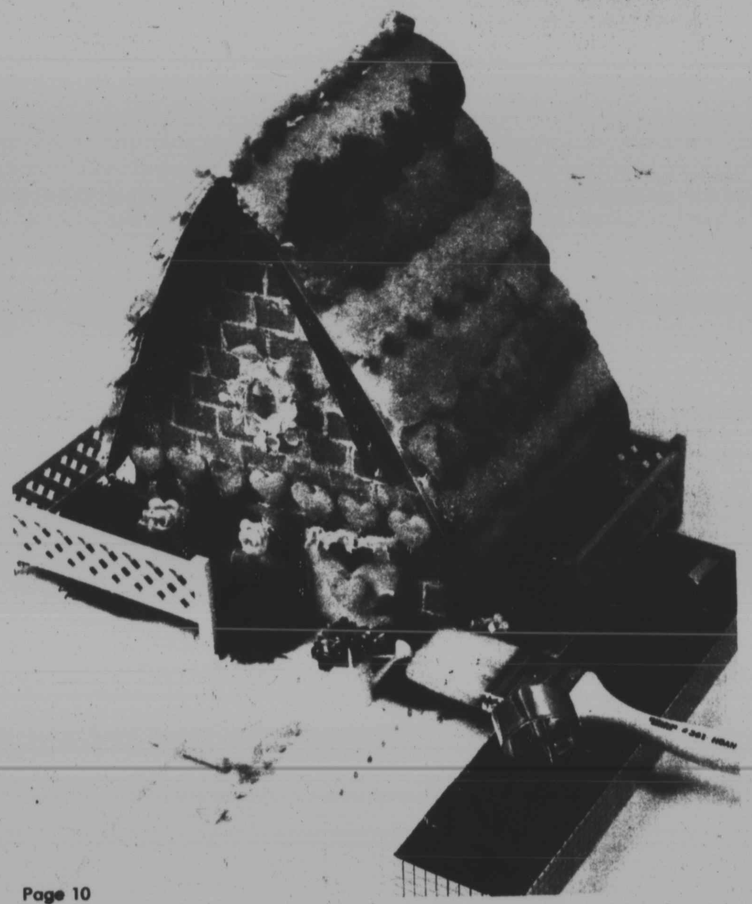
The "roof" can be lifted off to reveal small house related gifts. Shown, a paint brush for marinades, a pitch fork used in cooking spaghetti, and a set of house numbers that are actually cookie molds.

The cake does take time to do but it's not difficult and the results are certainly worth the effort.

BRIDAL SHOWER COOKIE HOUSE

Lemon Sugar Cookie Dough (recipe follows)
Heavy cardboard or illustration board
Cellophane or masking tape
Royal Frosting (recipe follows)
3 packages (1 pound each) sugar tablets
1 package (8.5 ounces) Ocean Spray Cranberry Juice Cocktail Concentrate
Assorted pastel colored candies
1 can (16 ounces) Ocean Spray Whole Berry Cranberry Sauce
Pink, red, yellow, blue, green decorating sugars
Red licorice strips

1. Allow at least 2 days to make house and for the parts to dry properly.



2, Make Lemon Sugar Cookie Dough.

3. Cut base for house, 14 x 12 inches, from heavy cardboard. Outline in pencil a rectangle 8¼ x 6¼ inches for outline shape of house, 3-inches in from front edge of base with equal space at sides.

4. Make Royal Frosting. Keep frosting covered with damp towel. Spread a 1-inch wide strip of frosting just inside pencil outline; press 7 sugar tablets end to end with flat-side down in frosting, for front of house, 4 for each end and 7 for the back. This is the "foundation".

5. To build the house, spread frosting on one long edge and one end of each sugar tablet at a time. Starting at one corner of pencilled rectangle, press frosted edge onto board, continue all around and up for six rows, bricklayer fashion, leaving spaces for doorway and windows of the house. Continue up front and back tapering tablets for gables of house and cut to fit when necessary. Scrape off excess frosting that oozes out from "bricks", with a small spatula, before it hardens,

6. Next day, roll out Lemon Sugar Cookie Dough, ½ at a time, on lightly floured surface to a 1/8-inch thickness; cut into stripes, 7 x 1½ inches, 14 in all; place strips, 1-inch apart, on lightly greased cookie sheets. Outline scalloped edges with tip of teaspoon, then cut out with tip of a small knife. Brush tips of scallops with water, sprinkle with pastel sugar on moist dough; brush off excess.

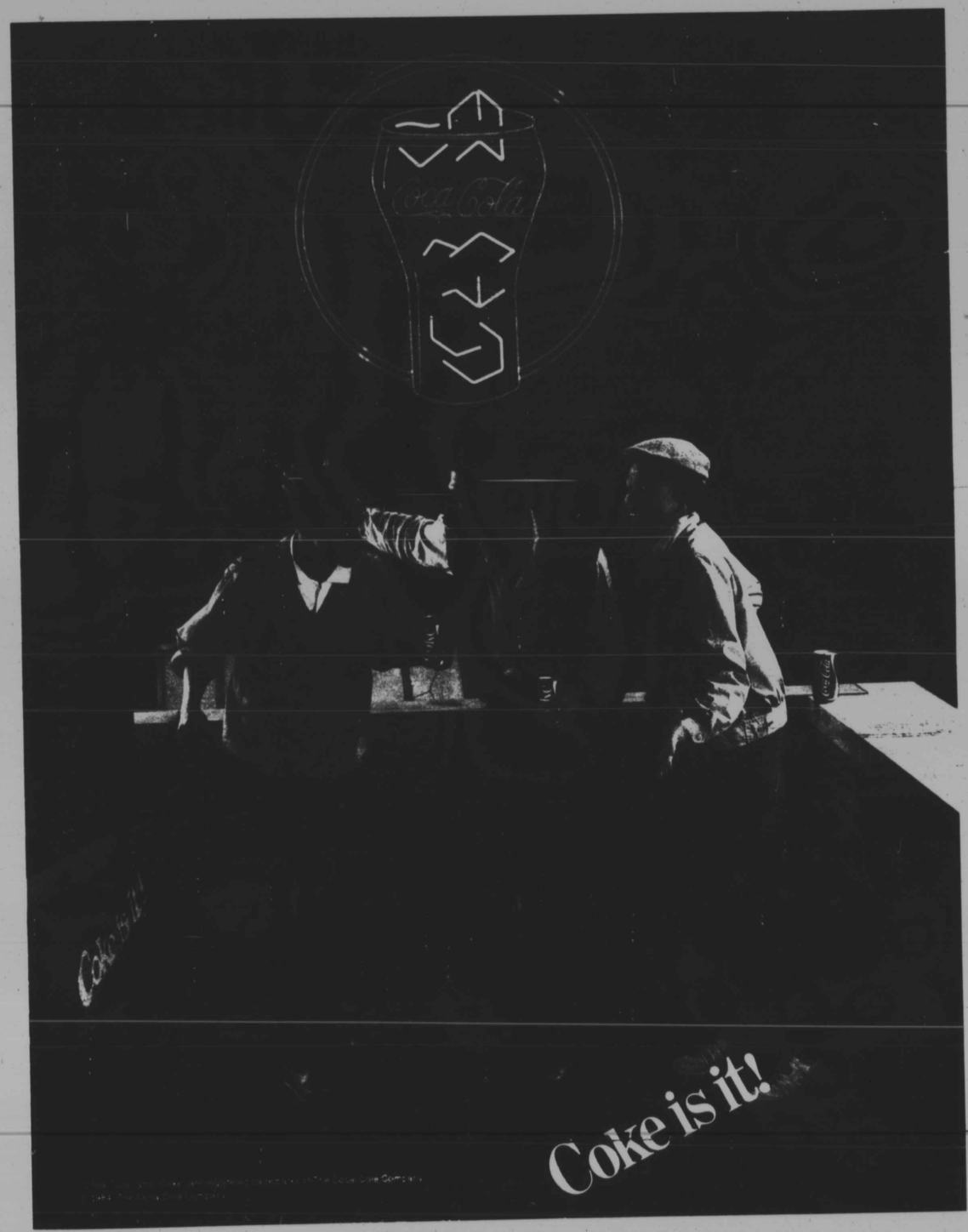
7. Bake in 400° F, oven for 10-12 minutes or until edges are golden. Transfer to wire racks to cool thoroughly.

8. Re-roll trimmings, cut one door, 2¼ x 3¼ inches, 6 shutters, each 1 x 1¾ inches. Cut out hearts with truffle cutters; brush hearts with water; sprinkle with colored sugars. Place all cutouts on lightly greased cookie sheet. Bake 5 minutes or just until edges start to brown. Cool on wire racks.

9. Pour cranberry juice cocktail concentrate in a small bowl. Brush color onto sugar tablet bricks lightly with small art brush. Be sure that sugar tablets are not soaked, They should be a pretty pink color.

10, Attach candies to windows and door with a little frosting, cutting and fitting where necessary, Attach shutters with a little frosting. As desired, add small bouquets of flowers onto shutters with a little frosting.

11. Cut 2 rectangles 10½ x 7 inches from illustration board. Tape ends together, leaving 1/8-inch space between; tape both sides. Carefully place roof on top of house.

12. Shingle the roof: spread frosting onto the back of plain edge of cookie strips as they are

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